



JOURNEY TO RAGNAROK

MEAD RECIPE



INGREDIENTS FOR 5 l (1,3 gal)

3 l (0,8 gal) of water

2 kg (4,4 lb) of honey

1 g/l (0,01 gal/lb) of active dry yeast

PROCEDURE

Leave the honey in in a bain-marie for a few minutes to make it more fluid.

Bring 3 l (0,8 gal) of water to about 90° C (194° F) adding the honey.

This temperature maintained for about 15 minutes reduces the activity of any wild yeast and bacterium present in the honey without ruining its flavor.

Once cooled, pour the mixture into the fermenter and add the dry yeast, previously activated with a little warm water.

Let it ferment for 3 weeks, then pour it to remove part of the bottom no longer active yeast.

It can be tasted after 3 months and the result will be a not excessively alcoholic and balanced mixture.

The fermentation can last up to 2 years. Mead tends to become drier with maturation.

For a sweet mixture, is better to use a less attenuative yeast and increase the amount of honey, obtaining a 9-10 % vol mead.

For a dry mixture, use an highly attenuative yeast to obtain a 13-14 % vol mead.

SKÅL!

